

From genomic to milk minerals: a better use of proteins in the cheese making process

Francesca Vighi, PhD student
Supervisor: Professor Andrea Summer



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Background

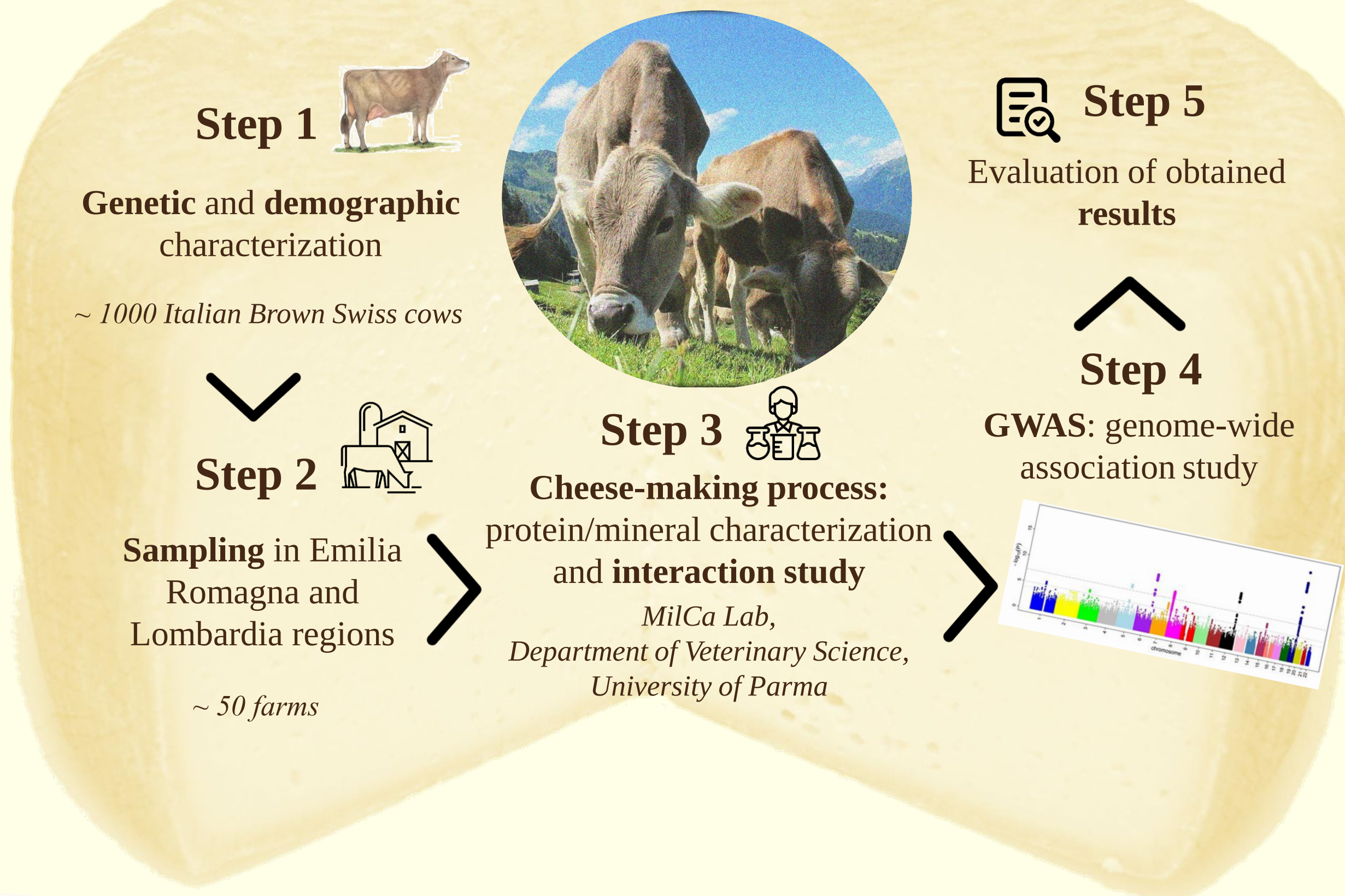
- The fluctuations and instability of milk's price and dairy products determined a **period of crisis** for dairy industry
- Breeders associations like ANARB (Associazione nazionale Allevatori Razza Bruna) started to adopt strategies to **improve milk quality**
- The availability of methods for individual cheese-making permits to analyse **cheese-making traits** from a genomic point of view



Aims of the study

- **Understand the genetic background** of proteins and minerals
- **Investigate the interaction between proteins and minerals** during coagulation and cheese-making process

PhD program



Expected results

Phenotypic and genetic characterization of milk coagulation properties

Optimize selection plan and **improve dairy aptitude**

Improve sustainability of the whole sector



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Corresponding author:
francesca.vighi@unipr.it



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